



“A Michigan Food & Nutrition Program Edition”

June 2000

Issue No. 10

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NEED ASSISTANCE CALL:

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-2077
Child Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022





Regulatory
Issues

Year-End Report

The *Year-End Report for School Lunch, Breakfast, Special Milk, and Afterschool Snack* was sent to the office of the superintendent at the end of April. If you cannot locate the form or instructions, they are available on-line see link below:

<http://www.state.mi.us/mde/off/oss/index.htm#FRU>
The completion of this report is required by all participants in the school meals programs. It is due to the Michigan Department of Education by **July 21, 2000**.

The school district may qualify for some additional supplemental state money through the information provided on this report. State payments will go to districts in the month of September. For questions on completion of the report, please call Julie Stark, (517) 373-2313, at the Michigan Department of Education.

School Meals Application Material

The school meals application packet was mailed on May 10, 2000 to the office of the superintendent. The materials are due back to our office on **August 15, 2000**. Please check with your superintendent's office if you cannot locate the packet. You may also access the forms using the following link:

<http://www.state.mi.us/mde/off/oss/index.htm#SchoolMeals>



Food For Thought

WE SURVIVED!

The first year of Nutrition Reviews is coming to a close! Thank you to all who muddled through the waters with us during this year of change. We are pleased with how well the process went and are continuing to make improvements. To those who are done....breathe a sigh of relief for a few years (but take action on your Improvement Plans!). To those who aren't....your turn is coming either this year or next. We will be publishing the Nutrition Review list in an upcoming issue of Food Scoop, so be on the lookout! Congrats for all your hard work!☺

USDA SELECTS SCHOOL BREAKFAST PILOTS

USDA received 386 applications from school districts in 43 states for their six school breakfast pilots. USDA selected the following six school districts which represent a mix of rural, suburban, and urban elementary schools, with varying family income levels. The six school breakfast pilots include:

- ▶ Harrison County School District, Gulfport, Mississippi
- ▶ Santa Rosa City Schools, Santa Rosa, California
- ▶ Shelby County Board of Education, Columbiana, Alabama
- ▶ The Independent School District of Boise City, Boise, Idaho
- ▶ Washington Elementary School District, Phoenix, Arizona
- ▶ Wichita Public Schools, Wichita, Kansas

**National School Lunch Week
October 9-13, 2000**

“Team Up for School Lunch”

Help your team win in the game of
public relations.

Download the
“Team Up for School Lunch”
Playbook at www.asfsa.org/nslw2000

**You’ll find descriptions of the media,
tips to gain media coverage,
sample news releases,
a timeline for planning an event and
much more
to help you in your NSLW efforts.**

If you do not have access to the Internet, please
call USDA’s food and Nutrition Service at
(703) 305-2000 or ASFSA at (800) 877-8822
for a copy.

JUST ADD “HEALTHY”!

The Michigan State Board of Education and the Michigan Department of Education have established several indicators that should be observable in all schools. One of these indicators states “Guarantee that school buildings are adequately equipped, and that attractive, safe learning environments are maintained”. What about adding one more descriptor, *healthy*, to environment in that statement to ensure that attractive, safe and *healthy* learning environments are maintained in our schools?

Why add *healthy*? Because many children are not making the grade when it comes to healthy eating. And, the school environment can help

students to learn to eat healthy. Surprisingly, only 1 percent of children have eating patterns consistent with dietary recommendations. This staggering statistic has both immediate and long range consequences. Poor nutrition can have negative effects on student performance now as well as implications for chronic diseases in the future. Local decisions that establish healthy eating as a priority can help turn this around. By promoting healthy behaviors, schools can increase students’ capacity to learn, reduce absences, and improve physical fitness and mental alertness.

It is easy to get started to make the change and add *healthy* to your school’s environment. It doesn’t cost much in time, money or other resources. The Department of Health and Human Services, Centers for Disease Control and Prevention (CDC) has developed a School Health Index (SHI) for Physical Activity and Healthy Eating. This self-assessment and planning tool will enable you to assess your school’s nutrition and physical activity policies and programs, based on national standards and guidelines, and it can be used as part of your School Improvement Plan.

The SHI is easy to use and clearly identifies strengths as well as areas for improvement. The Index has eight modules each corresponding to a component of a coordinated school health program. Each module is designed in a straightforward questionnaire format that gives administrators, staff, parents and students, a chance to work together to create a healthier school.

The final section of the Index pulls all the collected information together to help plan for improvement and implement recommended changes.

The School Health Index is available at no cost

on the Internet and is easy to complete. Many improvements can be done with existing staff and resources. A small investment of time can pay big dividends in improving students' well-being, readiness to learn and prospects for a healthy life. So, start now, it really is easy to just add *HEALTHY* to your school's environment.

To obtain a copy of the School Health Index, choose one of the following options:

- Download from CDC web sites:
<http://www.cdc.gov/nccdphp/dash>
or
<http://www.cdc.gov/nccdphp/dnpa>
- Request by e-mail: ccdinfo@cdc.gov
- Call the CDC Division of Adolescent and School Health Resource Room:
770-488-3168
- Request by toll-free fax: 888-282-7681

When ordering, please specify either the elementary school version or the middle/high school version.

ALERT: Team Nutrition Schools

Have you used the "School Menus Made Easy" section of the Target Your Team Kit?

If so, please call Anne Murphy at 517 351-5000 (immediately) or email: murphy@voyager.net.



**Professional
Development**

**Why Do We Need Prerequisites
for Statewide Training Courses?**

Prerequisite is defined as “required beforehand, especially as a necessary condition for something that follows.” The idea being that one builds upon the knowledge, skill, and or experience gained from the *Prerequisite* for other courses and activities. *Prerequisite* can therefore be viewed as a foundation course for other courses that follow. For many years, the Statewide Training Program (SWTP) courses required completion of one level before proceeding to another. Overtime the School Food Service Training Task Force removed almost all of the course *Prerequisites* save two: Sanitation and Safety 120, and Principles of Food Preparation 150. Sanitation and Safety 120 remains as the primary foundation course to all courses in the series of courses offered by the Statewide Training Program. Principles of Food Preparation 150 is the foundation course for all food preparation modules.

Prerequisites are required for several reasons: (1) to build a base level of knowledge, (2) to ensure that all participants in the class can perform at the minimal expected level, (3) to ensure that the instructor is able to meet the needs of all students, and (4) to ensure that each course participant is successful. It becomes very difficult to meet the needs of all students if some come into an advanced level course without the basic skill and knowledge while others perform at an advanced level. Feedback from course evaluations tells us very clearly that participants experience high levels of dissatisfaction if courses are too elementary or too advanced to meet their needs. Consequently, we use these *Prerequisite* courses to ensure that course participants can be grouped according to their experience, skill, and knowledge level.

Q 1. Does this mean there is only one way to meet a course *Prerequisite*?

A 1. No, there are several ways to meet a course *Prerequisite*.

Q 2. What are my options for meeting the Sanitation and Safety 120 *Prerequisite*?

A 2. There are several options to meet the Sanitation and Safety 120 *Prerequisite* in addition to taking the actual course offered through the SWT Program. These options include:

- a. Passing the Sanitation & Safety Comp. Test with a score of 70% or greater. This test is offered twice per year. In addition, other arrangements can be made to take the test at other times and locations. Test costs \$5.00 and arrangements can be made by contacting the School Meals Unit at 517/373-3347.
- b. Proof of successful completion of the *Serving it Safe* course.
- c. Proof of successful completion of the *Serve Safe* course.
- d. Proof of successful completion of a college level microbiology or sanitation course from an accredited college or technical school.
- e. Proof of successful completion of any other ASFSA approved 10 hour or more Sanitation course approved in another state.
- f. Proof of successful completion of any 10 hour or more Sanitation course approved by the Michigan Department of Agriculture as part of their manager's certification program.

Q 3. What are my options for meeting the

Prerequisite for the Principles of Food Preparation 150 course?

- a. Passing the Principles of Food Preparation 150 Comp. Test with a score of 70% or greater. This test will be available beginning September 1, 2000. It will also be offered twice per year. In addition, other arrangements can be made to take the test at other times and locations. Test costs \$5.00 and arrangements can be made by contacting the School Meals Unit at 517/373-3347
- b. Successful completion of the former Principles of Food Preparation- Into 160 course.
- c. Successful completion of Healthy Cuisine for Kids 500 course.
- d. Proof of successful completion of a college level quantity food preparation course from an accredited college or technical school.

Q 4. What do I need to provide as documentation to meet the alternate course prerequisites for 120 and/ or 150?

A 4. A copy of a transcript is needed for all college/technical school courses. A copy of the course completion certificate is acceptable for all other approved non SWT courses. We suggest you provide proof that you meet the prerequisite requirement at the same time you submit your registration for the course requiring the prerequisite. If you completed an ASFSA approved sanitation and safety or introductory food preparation course offered by another state you will need to provide documentation from that state in the form of a letter or a copy of the certificate of completion.

Q 5. How do I document that I successfully

completed 160 or Healthy Cuisine for Kids 500?

A 5. Just let us know approximately when you took the course. Our SWT course data base is your documentation of any SWT course previously completed.

MDA Announces Training Courses on Michigan's New Food Law

Michigan Department of Agriculture (MDA) Director Dan Wyant today announced training courses on the state's new food law. The one-day technical session will be held at the following locations:

Northern Michigan Friday, June 16, in Gaylord;
Southeast Michigan Friday, June 16, in the city of Wayne and Tuesday, July 18, in Pontiac;
West and Central regions Tuesday, June 27, in Battle Creek;
Bay and Thumb regions Thursday, June 29, in Flint.

Comprehensive legislation updating Michigan's food safety laws for the first time in more than three decades was recently signed into law by Governor John Engler. The Food Law of 2000 was enacted to modernize, standardize and consolidate Michigan's food laws while adopting the federal Food and Drug Administration's (FDA) 1999 Food Code as a uniform regulatory standard for retail food establishments, including restaurants and grocery stores.

"Ensuring a safe and wholesome food supply remains MDA's top priority. Food Law 2000 provides additional tools to help strengthen our current food safety efforts," Wyant said. "These training courses will help ensure

individuals responsible for regulating or managing retail food stores and food service establishments are aware of and knowledgeable about the law's changes and the FDA Food Code."

While the course was designed mainly for regulatory personnel who will use the new Michigan Food Law 2000 during inspections, anyone working in or with the retail food industry is encouraged to attend. However, seating is limited and registration will be on a first-come, first-serve basis.

All participants must register at least one week in advance. Registration form can be found at the link at the end of this article. Additional training sessions will be offered across the state from June through August.

For more information about Food Law 2000 or other available training courses, contact (517) 241-1391 or visit MDA's Web site at www.mda.state.mi.us.

Alternative Therapies Herbs, Supplements and Nutraceuticals

Michigan Department of Community Health along with Michigan Public Health Institute are conducting a workshop on alternative therapies using herbs, supplements and nutraceuticals presented by Douglas Kalman, Ms, RD. This workshop is being offered on July 12, 2000 from 9 a.m. to 3:30 p.m. at the Lansing Center. For additional information or the registration packet you may, please call (517) 324-7320.

Storage Practices for the Summer



Commodity Chat

Summer is approaching fast. Now is the time to make arrangements for daily temperature checks of all your coolers and freezers. Please stress the importance to your administrators that someone is designated to perform this task.

Districts are responsible for all USDA foods received. If losses occur, they are required to replace lost product. Because of this, you need assurance that someone has been delegated the duty of checking temperatures on a regular basis.

Storage of Commodities

1. Foods should be stored only in refrigerators and freezers that are working properly and in good repair.

2. Refrigerators and freezers should be thoroughly cleaned and dried before foods are placed in storage for the summer.

3. Where walk-in type refrigerators and freezers are used, foods should not be placed directly on the floor. Foods should be placed on pallets or on shelves, with a 1/2" space left between the walls and the food containers to insure proper air circulation. To prevent falling and possible damage, foods should be properly stacked.

4. Temperatures in the refrigerators and freezers should be taken and recorded daily. Recording thermometers should be on the outside so that temperatures can be taken and recorded without opening the door.

5. Thermometers and other refrigeration equipment should be checked periodically to insure that they are operating properly. It is desirable that this be done at least twice each week. Malfunctioning equipment should be repaired immediately.

6. After a power failure, refrigerators and freezers should be checked to make sure they are operating properly and that stored foods are in good condition.

7. All refrigerators and freezers should be locked. Keys should be left with the individual in charge of the school. Only authorized personnel should be allowed to check the refrigerators and freezers and take the temperature.

8. Flour and other grain products should be refrigerated during the summer.

9. An effective insect and rodent control program should be maintained in all schools that store food.

10. Any dry storage items not placed in freezers or coolers should be maintained at 50-70 degrees.

11. Temperature reading should be recorded on a sheet of paper in each dry storage area and on each cooler or freezer door.

12. Label and date all food placed in storage, use this food first in the fall.

13. Keep records of all stored food, this will be of use when ordering food supplies for the fall as well as for purposes of accountability. This information will also be of use should losses or theft occur.

HELP WANTED

Hartland Consolidate Schools has an opening for a School Food Service Director. Application Deadline is July 14, 2000. Interested applicants, should send a letter of interest, resume, letter(s) of recommendation and transcripts (if applicable) to: Mr. Scott Bacon, Assistant Superintendent of Business & Operations; Hartland Consolidated Schools; P. O. Box 900 - Hartland, MI 48353 (810) 632-7481

<p>June, 2000</p> <p>CALENDAR OF EVENTS</p> <p>CHILD NUTRITION PROGRAM</p>	<p>Michigan State Board of Education <i>Dorothy Beardmore, President</i> <i>Kathleen N. Straus, Vice President</i> <i>Herbert S. Moyer, Secretary</i> <i>Sharon Wise, Treasurer</i> <i>Sharon L. Gire</i> <i>Marianne Yared McGuire</i> <i>Clark Durant</i> <i>Eileen L. Weiser</i> <i>Arthur E. Ellis, Superintendent</i> <i>Governor John Engler, Ex-Officio</i></p>
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June 2000	
10	May Monthly Claim Due
30	Cut-off for March Monthly Claim
July 2000	
10	June Monthly Claim Due
17	Single Unit Manager Workshop - Holiday Inn South, Lansing, MI
19	Single Unit Manager Workshop - Grayling, Michigan
30	Cut-off for May Monthly Claim
August, 2000	
10	July Monthly Claim Due
15	School Meals Application Material Deadline
29	Cut-off for June Monthly Claim

STATEWIDE TRAINING PROGRAM CLASS SCHEDULE 2000

**NOTE: All registrations must be in the MDE office before the deadline dates--
registrations received after the deadline dates will be returned!**

BASICS - 100 Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Houghton-Portage Township Schools 203 West Jacker Houghton, MI <i>Deadline: July 24, 2000</i>	August 7-8, 2000	9:00 a.m. - 4:00 p.m. (7th) 10:00 a.m.- 12:00 Noon (8th)
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Road Flint, MI <i>Deadline: July 31, 2000</i> <i>NOTE: Lunch fee is \$6.00 and should be mailed directly to GISD--do not add this fee into your registration fee.</i>	August 14-15, 2000	8:30 a.m. - 3:00 p.m.
Daisy Brook Elementary 502 North Division Fremont, MI 49412 <i>Deadline: August 10, 2000</i> <i>NOTE: Lunch fee is \$6.00 and should be mailed directly to Fremont Public Schools, 500 Woodrow Street, Fremont, MI 49412.</i>	August 24-25, 2000	9:00 a.m. - 3:30 p.m. (24th) 9:00 a.m. - 1:00 p.m. (25th)

SANITATION & SAFETY - 120 Fee: Member \$18.00 and Non-Member \$25.00
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Location	Dates	Times
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Road Flint, MI <i>Deadline: July 20, 2000</i> <i>NOTE: Lunch fee is \$6.00 and should be mailed directly to GISD--do not add this fee into your registration fee.</i>	August 3-4, 2000	8:30 a.m. - 3:00 p.m.
Houghton-Portage Township Schools 203 West Jacker Houghton, MI <i>Deadline: July 25, 2000</i>	August 8-9, 2000	1:00 p.m. - 4:00 p.m. (8th) 8:00 a.m.- 4:00 p.m. (9th)

SANITATION & SAFETY - 120
 Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Daisy Brook Elementary 502 North Division Fremont, MI 49412 <i>Deadline: August 7, 2000</i>	August 21-22, 2000	9:00 a.m. - 3:30 p.m. (21st) 9:00 a.m. - 1:00 p.m. (22nd)
NOTE: Lunch fee is \$6.00 and should be mailed directly to Fremont Public Schools, 500 Woodrow Street, Fremont, MI 49412.		

Lakeshore High School 5771 Cleveland Avenue Stevensville, MI 49127 <i>Deadline: October 3, 2000</i>	October 17-18, 2000	8:00 a.m. - 4:00 p.m. (17th) 2:30 p.m. - 5:30 p.m. (18th)
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COMMUNICATIONS - 140
 Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Grayling Elementary 1000 Michigan Avenue Grayling, MI <i>Deadline: July 17, 2000</i>	July 31-August 1, 2000	8:30 a.m. - 2:30 p.m.

NUTRITION I - 180
 Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Grand Rapids Nutrition Center 1130 Race Street Grand Rapids, MI <i>Deadline: July 17, 2000</i>	July 31-August 1, 2000	8:30 a.m. - 2:30 p.m.
Grayling Elementary 1000 Michigan Avenue Grayling, MI <i>Deadline: July 17, 2000</i>	July 31-August 1, 2000	8:30 a.m. - 2:30 p.m.
Washtenaw ISD 1819 South Wagner Road Ann Arbor, MI <i>Deadline: July 19, 2000</i>	August 2-3, 2000	8:30 a.m. - 2:30 p.m.
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Road Flint, MI <i>Deadline: July 31, 2000</i>	August 14-15, 2000	8:30 a.m. - 3:00 p.m.
NOTE: Lunch fee is \$6.00 and should be mailed directly to GISD--do not add this fee into your registration fee.		

**NEW!!! IN RESPONSE TO YOUR REQUESTS,
 HERE ARE SOME 3-HOUR CLASSES ON
 INDIVIDUAL FOOD PREP TOPICS**

You choose the ones you need:

GRAIN BASED DESSERTS - 201 (3 hours--not 10 hours)
 Fee: Member \$15.00 and Non-Member \$18.00
Prerequisites: Sanitation & Safety - 120 and Principles of Food Prep - 150
(If you have completed Principles of Food Prep-Intro - 160 or
Healthy Cuisine for Kids - 500, you may substitute one of these for the #150 prerequisite)

Location	Dates	Times
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Road Flint, MI <i>Deadline: August 3, 2000</i>	August 17, 2000	12:30 p.m. - 3:30 p.m.

NOTE: Lunch fee is \$6.00 and should be mailed directly to GISD--do not add this fee into your registration fee.

SATELLITING FOODS - 204 (3 hours-- not 10 hours)
 Fee: Member \$15.00 and Non-Member \$18.00
Prerequisites: Sanitation & Safety - 120 and Principles of Food Prep - 150

Location	Dates	Times
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Road Flint, MI <i>Deadline: August 3, 2000</i>	August 17, 2000	8:30 a.m. - 11:30 a.m.

NOTE: Lunch fee is \$6.00 and should be mailed directly to GISD--do not add this fee into your registration fee.

MICHIGAN'S HEALTHY EDGE 2001 - 280
 Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Okemos High School 2800 Jolly Road Okemos, MI <i>Deadline: July 17, 2000</i>	July 31-August 1, 2000	8:30 a.m. - 2:30 p.m.

MICHIGAN'S HEALTHY EDGE 2001 - 280

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Road Flint, MI <i>Deadline: July 24, 2000</i>	August 7-8, 2000	8:30 a.m. - 3:00 p.m.
<i>NOTE: Lunch fee is \$6.00 and should be mailed directly to GISD--do not add this fee into your registration fee.</i>		
Charlotte High School 378 State Street Charlotte, MI <i>Deadline: July 31, 2000</i>	August 14-15, 2000	8:00 a.m. - 1:00 p.m.

TARGET YOUR MARKET FOR MANAGERS- 340 (3 hours)

Fee: Member \$10.00 and Non-Member \$10.00

Location	Dates	Times
Grand Rapids Nutrition Center 1130 Race Street Grand Rapids, MI <i>Deadline: July 19, 2000</i>	August 2, 2000	8:30 a.m. - 12:00 Noon

[Copy as necessary]

Statewide Training Program Multi-Registration Form

Use one form and one check per class.

CLASS NAME: _____	SCHOOL DISTRICT:	DISTRICT NUMBER:
LOCATION OF CLASS: _____	PHONE:	
DATE(S) OF CLASS: _____		

Last Name	First Name	Social Security #	Home Telephone #	Home Address (Street, City, Zip)	MSFSA #	Fee Per Student
1						
2						
3						
4						
5						

Check which type of menu planning method you use:

- Food based - traditional Nutrient standard
 Food based - enhanced Assisted NSMP

Total the right hand column and attach a separate check for this amount only.  \$
 Make checks payable to **MSFSA**.

*Make check payable to MSFSA and mail to: Michigan Department of Education,
 Statewide Training Program--School Meals Unit
 P.O. Box 30008, Lansing, MI 48909*

*To complete your registration, we must receive a check or purchase order number by the deadline.
 You may fax this information to (517) 373-4022.*

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. **Confirmation letters will NOT be mailed.** Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	<input type="checkbox"/> School <input type="checkbox"/> Personal	Amount	\$
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[Copy as necessary]